

Agricultural Marketing Service, USDA

§51.2837

§51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) One type;
 - (2) Mature; and,
 - (3) Not soft or spongy.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald; and,
 - (3) Scallions.
- (c) Free from serious damage caused by:
 - (1) Watery scales;

- (2) Dirt or Staining;
- (3) Foreign Matter;
- (4) Seedstems;
- (5) Sprouts;
- (6) Mechanical;
- (7) Dry sunken areas;
- (8) Disease;
- (9) Freezing;
- (10) Insects; and,
- (11) Other means.
- (d) For tolerances see §51.2837.
- (e) Size. Unless otherwise specified, the diameter shall not be less than 1½ inches. (See §§51.2836 and 51.2837.)

SIZE CLASSIFICATIONS

§51.2836 Size classifications.

The size of onions may be specified in accordance with one of the following classifications.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(²)	
Colossal	3¾	95.3	(²)	

¹In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

²No requirement.

TOLERANCES

§51.2837 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the following tolerances, by weight, are provided as specified:

- (a) For defects:
 - (1) *U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers and U.S. No. 1 Picklers grades.*
 - (i) Not more than 10 percent of the onions in a lot may be damaged by peeling; and,
 - (ii) Not more than 5 percent of the onions in a lot may be below the remaining requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald (see §51.2839.)
 - (2) *U.S. Commercial and U.S. No. 2 grades.*

- (i) Not more than 5 percent of the onions in a lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald. (See §51.2839.)

(ii) [Reserved]

(b) For off-size:

- (1) *U.S. No. 1, U.S. No. 1 Boilers, U.S. Commercial, and U.S. No. 2 grades.* Not more than 5 percent of the onions in a lot may be below the specified minimum size, and not more than 10 percent may be above any specified maximum size. (See §51.2839.)
- (2) *U.S. No. 1 Pickler grade.* Not more than 10 percent of the onions in a lot may be above the maximum size specified for this grade. (See §51.2839.)